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AGRICULTURE.

ON THE CULTURE OF SILK.

Continued from page 282.

PREPARING THE SEEDS.

I shall now proceed to give an account of the manner used in France for disengaging the seeds from the fruit of the mulberry, which requires a considerable degree of labour as well as attention.

Having gathered the quantity of fruit you propose to set apart for seed, which must be thoroughly ripe before it is pulled, you put the fruit into a large tub or vessel, where you cause a person to tramp and press it with his bare feet, in order to bruise the whole of it thoroughly, and by that means disengage the seed from the little pods or cells in which it is contained.

You must at the same time have in readiness another tub, which must be pretty deep into which you introduce a piece of flat wood, which must be made to rest on the sides of the tub, at the distance of six, eight or more inches from the bottom of the tub, as you shall judge to be necessary for your quantity of fruit. This cross piece of wood is calculated to support a round cane seive, which is to rest upon it. This sieve must be very fine, that is the holes must be very small and close set together, that as little of the pulp of the fruit as possible may go through the holes with the seed.

Things being thus prepared, and the tub filled so far with water that it may rise more than half way up the brim of the sieve, when placed upon the piece of wood, you then put a handful or two of the bruised fruit into the seive, which you rub hard with your hands upon the bottom of the sieve, in order to make the seed pass through the holes, and every now and then you lift up the sieve with both hands, and shake it to make the water pass through it, which carries the seed along with it. Besides rubbing the fruit with your hand upon the bottom of the sieve as above, you also take it and rub it heartily betwixt the palms of your hands, rubbing the one hand against the other; as it takes a great deal of work and pains to get the seeds disengaged out of their little cells, and this must be done effectually before they will pass through the holes of the sieve.

This work must be repeated till you observe that the whole of the seed has passed through the holes of the sieve; after which you throw aside the pulp, and proceed in the same manner with the rest of the fruit, till you have finished the whole.

You then take the sieve and piece of wood out of the tub, and pour off all the water, when you will find the seed at the bottom; but along with it a great quantity of the pulp, which has been forced through the holes of the sieve, in rubbing the fruit hard upon the bottom of it with your hand, as above-mentioned.

I should have noticed, that all the seeds which swim upon the surface of the water are light and good for nothing, and must, therefore, be thrown aside.

You then put the pulp and the seed, which you find mixed together at the bottom of the tub, into another vessel, and fill the tub with water at first, having put the piece of wood and the sieve in their proper places as before, after which you pass the pulp and seed, by degrees, through the sieve, by rubbing it with your hand upon the bottom as before, and lifting up the sieve from time to time, with both hands, and shaking it, as already mentioned. In passing it this second time you will disengage a great quantity of the pulp, which you throw aside from time to time, as soon as you observe that none of the seed remains among it.

You then pour the water off as before; and if you find that there is still some of the pulp remaining with the seed you must pass it a third time through the sieve, which will effectually clean it, if your sieve is fine enough.

If your sieve is too coarse, that is if the holes are too large, it will occasion you a great deal more work, as you will be obliged to pass it oftener through the sieve, since that operation must be repeated till the seed is perfectly clean; after which you must spread the seed upon a clean cloth, and expose it to the sun till it is thoroughly dry. Three days, or even four days of a full sun are necessary to dry and harden the seed properly for keeping.

Upon this part of the subject it seems proper to add, that in a cool moist country, such as about Paris or London, it is reckoned the mulberry tree carries a double, nay nearly a triple quantity of leaves to what it can do in the hotter or drier climates, such as that of the South of France, which is judged to be owing to the moisture of the climate, and the superior richness of the soil. In a cold moist climate a person is not able, even with the utmost care, to produce above half the cocoons from the same quantity of eggs which can be done in a warmer and drier climate. But as in the colder climate the mulberry carries nearly three times the quantity of leaves, which it can do in the other; from thence it arises, that the colder climates, such as those before mentioned are able on the whole, to raise at least as much silk, from the same quantity of eggs, as the warmer countries; because the quantity of food is the great article, as the grain or eggs of the silk worm can easily be multiplied to as great a quantity as you please.

HATCHING THE WORMS.

Having thus gone through the articles of the greatest importance, so far as they occurred to me, in relation to the first and leading branch of our subject; the next, which naturally falls to be considered, is the method observed in France in hatching the worms. But before proceeding to the article it may not be improper to premise the following particulars as they seem justly to demand a very particular attention.

Here then I must observe that the greatest care ought to be taken to procure healthy, good seed or eggs, because it has been ascertained from repeated experience that the eggs from those houses where the worms were infected with bad air, carry along with them to the worms produced therefrom, the same distempers to which the worms of the preceding year were subject.

The eggs in order to be properly preserved, should be kept in some dry place, with a free air not too hot; and you should avoid keeping them in any vault or cellar under ground; because any kind of damp is found to be destructive to them.

The eggs of the silk worm have been found to degenerate in the space of five years; hence a change from time to time is judged to be necessary, taking care to have the eggs brought from a warmer to a colder climate. This however must be done by degrees, and not carried at once from one extreme to another. For example, eggs brought from the Levant, the isle of Cyprus, or from other countries in the same latitude, ought not to be brought at once into such a cold climate as that of Flanders or the north of France; but should be first brought into such a climate as that of Provence or Languedoc, from whence, after having remained there for two years they can be brought with safety into the colder countries.

The first year that the eggs are brought from a warm to a cold climate, you must not expect great success from them: on the contrary, you will find, though the utmost care and attention are given to them, that the greatest part of the worms will die. But still you will be able to save enough to stock yourself sufficiently with the eggs, which every succeeding year will be found to answer better as the worms become naturalized to the climate, which can only be brought about gradually; and indeed more time will be requisite for this purpose in Britain than in France, as the climate upon the continent is more fixed and steady than in England.

In transporting the eggs from one country to another, especially where this is done by sea, you must order them to be put into a bottle, which ought not to be filled more than half full, that the eggs may not lie too close together, which might run the risk of heating them, and causing them to hatch. The bottle being but half full, leaves sufficient room to the eggs to be tossed upside down by the motion of the vessel, which keeps them cool and fresh, and hinders them from heating. After putting the eggs into the bottle, let it be carefully corked; a cover of leather put over the cork; and let that be sealed, to prevent any danger of changing the eggs. When corked and sealed as above, put the bottle into a double case, or box of wood; not only to preserve the eggs from all damp from the sea, or otherwise, but also to protect them from too much heat, which would cause them to hatch. If the bottle is too full, the eggs will lie too close upon one another, and will in that case heat of themselves, and hatch, and consequently in both cases must be lost.

The eggs that are duly impregnated by the male butterfly are of a grey cindery colour, which colour they preserve till they are properly prepared for hatching, as after mentioned. The eggs which are not duly impregnated are readily to be distinguished from this circumstance, viz. that after being kept for some time, they always continue to be of a yellow colour: and I need scarce add that such eggs are good for nothing, and ought therefore to be thrown away. There is no distinguishing betwixt good and bad eggs, but by the change of colour, after being kept as above mentioned.

One ounce of eggs will produce 40,000 worms; and so in proportion for a larger or smaller quantity.

(To be continued.)

INDIAN CORN.

Mr Editor—In your last New England Farmer a correspondent asks certain questions respecting the *culture of Indian Corn sown broadcast for fodder*, which in a measure I will endeavour to answer.

The threatening drought of the last summer induced me to make an experiment of twelve acres on my estate at Ballston, and having no previous knowledge of a thing of the sort, I was induced to observe its details and results the more attentively, and am persuaded that, as a fallow crop and ready mode of creating a good substitute for hay, it has been to me a valuable expedient.

I sowed an average of about two bushels to the acre, rolled in plaster, and sowed plaster when it had got well up. More than this quantity of seed I think would be wasted, and produce a stinted growth. I would pass the harrow once lengthwise of the furrow before sowing, the more certainly to ensure as even an application of the seed over the surface as practicable. After being thoroughly cross harrowed, apply the roller where the face of the land will admit of it, the more effectually to cover the seed, and pulverise any lumps and leave the ground so even as to allow of cutting the crop near the roots.

Harvest when in tassel and silk,—a *short* and extra *strong* cradle, the preferable implement for cutting, although the sickle may be used,—mere mowing with a scythe leaves the crop too irregular and confused to be conveniently gathered. After wilting one day in the sun, (care being taken to avoid wet or cloudy weather in the process,) let two men in concert each gather their arms full, and unite the same in a small stout, using two bands at and near the top. In this way rain will be excluded, the process of curing be more rapid and perfect than if bound in sheaves, and a chance afforded of housing the fodder before the equinoctial rains.

The time of sowing, as soon after that of usual *planting* as practicable, to escape the danger of early frost, and also to be in season for a successive winter crop, if desired, which in most cases can be got in with one careful ploughing.

Your ob't serv't, H. W. D.

Albany, April 2, 1827.

MULBERRY TREE.

Mr Editor—The breeding of the Silk Worm has been very commendably urged by you of late.

This must be preceded by the cultivation of the mulberry tree. In Europe an interest is excited on this subject. I hand you an extract of a letter from Munich dated Jan. 25 1827. By this you will see the course there adopted, and the zeal with which it is pursued.

I have been told (though I know not with what authority,) that the mulberry seed may be sown broad cast, in a finely pulverised soil and cut with the scythe, to feed the worms. Whether this mode would be (if practicable) preferable to the more extended growth of the tree, I am not informed. It might perhaps, as the seeds are in abundance in the country, afford an earlier engagement or come in aid of the project.

Yours, W.

Extract of a private letter, dated Munich, Jan. 5:

"From the report of a committee appointed to encourage the cultivation of the mulberry tree, and the breeding of silk-worms, it appears these objects have made considerable progress in the kingdom. The great numbers of Italian mulberry trees which have been distributed have, for the most part, prospered as well as those raised from seed, and a fresh supply of the former has just been received from Italy. Already eighty persons are engaged in breeding silk worms. The produce last year was several hundred weight of cocoons, for which there is already a competition in the market; the merchants purchase them at one florin six kreuzers per pound, whereas the committee gives only one florin."

From the American Farmer.

BARLEY.

Mr Skinner,—As you seem desirous to introduce Barley, to the Maryland farmers, as a *new* agricultural staple, with a view to aid you in the laudable design, I send you some brief remarks upon the cultivation of that grain.

The soil for barley should be such as will grow good turnips or other green crops, including clovers, and which embrace the varieties of loams and sands that are not wet, or *very* dry and poor Indeed, I have taken my crops, and they have been pretty good, from my lightest turnip soils.—Barley cannot be cultivated to advantage upon stiff, heavy and wet grounds, or on such as are of a cold and tenacious quality. This crop occupies the ground but about three months; and it is only in a dry, light, mellow soil, that its roots can extend with sufficient facility, and supply the food neccssary to bring the grain to rapid and perfect maturity.

Previous crop. Crops that precede this grain, should be such as leave the ground mellow, and free from weeds; and for this reason hoed crops are to be preferred, such as turnips, potatoes, peas, beans, &c. Small grains should not precede it: they impoverish the soil, leave it foul, and besides, it is contravening one of the most salutary maxims of husbandry, to grow two dry crops in succession. It may follow clover; but if the soil is heavy, the ley should be ploughed in autumn. Barley is successfully sown upon the fallows in England, (not summer, but autumn fallows,) and is sown sometimes after wheat; but in the latter case turnips are pulled and previously fed upon the stubble—a practice which I think is not likely to obtain here. I have generally sown barley after ruta baga or potatoes, these crops having received a good dressing of long yard or stable manure.

Manure should not be applied to the barley, but to the preceding crop. The short period that this grain occupies the ground, does not afford time for the manure to decompose and yield its food to the plants; and if applied in excess, it causes a too rank vegetation, and the straw lodges before the grain is matured. Where a fallow or clover ley is employed, and ploughed in autumn, dung may be previously applied and ploughed under.

Preparation of the ground. Where barley follows a root or hoed crop, one ploughing will generally suffice: but in all cases a complete pulverization of the soil is necessary; and to affect this a roller is often of material benefit. If sown upon grass leys, ploughed in autumn, the spring ploughing should be shallow, so as to leave the sod reversed. But the preferable way may be to harrow the fallow, plough in the seed, with a light furrow and smooth off with the harrow.

The seed and sowing. Loudon enumerates six species and sub-species of the barley. The kinds uniformly cultivated here are the two, four and six rowed spring, *(hordeum vulgare, and h. distichon.)* Thin skinned, pale, plump seed, should be selected. I sow as soon as the ground is sufficiently dry in spring. The young grain is not hurt by the ordinary frosts of the latter part of April and May. I sow from six to eight pecks per acre, according to the richness of the soil and the forwardness of the season; the poorest ground and the latest sowing requiring the most seed. In England the common quantity of seed is from eight to sixteen pecks. Our climate being much warmer than that of Great Britain, barley and other grains till better with us, and consequently we require less seed. We uniformly sow broadcast, generally on the fresh furrow, and harrow in both ways; and those who have a roller, use it in the finishing operation. It gives a smooth surface, breaks down the lumps, brings the earth in contact with the seed, and if grass seeds have been sown, its use is doubly beneficial. I steep my seed twenty-four hours in a weak solution of nitre, the crude kind of which costs me only eight cents per pound, by the quantity. From the analysis and observations of Grisenthwaite, there is reason to believe that this salt is peculiarly beneficial to the barley crop, the grain yielding it on analysis. I have made no comparative experiments, but I think this steep serviceable. I have applied to this grain, as a top dressing, with singular success, the powder ed dung of pigeons and dunghill fowls,at the rate of twenty to thirty bushels the acre.

The crop admits of no after culture when sown broadcast. Yet the application of the roller, when the plants are two or three inches high, is no doubt salutary, especially if there has been no considerable rains. Rolling gives a salutary compression to the soil, which in the spring is apt to be loose and porous, and full of cracks, by the alternation of freezing and thawing, or of wet and dry weather; it destroys many insects; and, above all, it partially buries the crowns of the plants, and induces a multiplication of seed stalks. I can recommend the practice from experience.—When grass seeds are sown with barley, the luxuriance of the young grass sometimes chokes the grain, robs it of nutriment, and sensibly diminishes the product. To obviate this evil, it has been recommended to sow the grass seeds after the barley has come up, and to cover them with a light harrow and the roller; and it is said, and I think with truth, that this operation will not materially injure the grain. In dry seasons, the crop is sometimes attacked by worms, while young. In this case the roller should be applied, and sufficient weight added, to require the draught of two or three cattle.

Time and method of harvesting. When the soil is rich, and the season propitious, this grain is very liable to lodge. If this happens after it has blossomed, no material injury is sustained in the product. If before, the crop is greatly diminished. This shows the danger to be apprehended from making the soil too rich, and of applying fresh manure. Barley is known to be ripe by the disappearance of the reddish cast on the ear, or what the English farmers term red *roan*, by the ears beginning to droop and bend themselves round against the stems, and by the stalks becoming brittle and of a yellowish colour. This is the particular period for cutting, as if suffered to stand

longer, the heads break off, and the grain wastes, with the slightest touch. And it may be cut with the cradle, sickle or scythe, according to circumstances. If it stands straight, and is not too heavy, the cradle is to be preferred; if heavy, or lodged, the sickle or scythe. But, as the grain is yet soft, and the straw contains much moisture when it ought to be cut, it should be suffered to become well dried in the swathe before it is bound in sheaves, or carried to the barn or stack. If cut with the cradle or sickle, it is bound in sheaves; but the more common practice is to cut the crop with the scythe, rake the ground, and load it with the barley fork.

Barley improves for malting by lying till October before it is threshed; though it is often threshed immediately from the field. The great difficulty in preparing it for market is to rid it of the awns. This may be done with flails after it has passed once through the fanning mill. And where it is in great quantities, it may be spread from four to six inches upon the barn floor, and trodden with horses.

Produce and profits. The average product in England is stated by Donaldson at thirty-two bushels per acre. The product in New York varies from fifteen to seventy bushels, according to season and soil; and I think the average is somewhat short of that of Great Britain. Compared with wheat, its product is as two or two and a half to one; compared with oats, about equal, provided the soil is adapted to this grain. It is, however, to be remembered, that neither wheat nor oats are adapted to a barley soil: the first requiring a more stiff and tenacious, and the latter a more cold and moist location. The average price of barley is at least two thirds that of wheat supposing wheat then to be $1,12 the bushel, and the product 15 bushels per acre, and barley to be 75 cents, and the product of an acre 30 bushels, and the expense of cultivation equal, the profits of the barley will be nearly as three to two compared to wheat. Barley, besides, is a less precarious crop, is subject to fewer diseases, and has fewer insect enemies to encounter than wheat. J. BUEL.

Albany, March 8, 1827.

FLAX.

The citizens of this section of the country have formerly paid considerable attention to the cultivation of Flax; but this branch of agriculture, so favourable to the soil, has been, of late years, generally neglected, because there has been no market for any considerable quantity of this article.—This has been a subject of regret to our farmers, particularly on account of the actual low prices of most of the productions of our soil. We are happy to state that it is now in the power of our farmers to engage anew in the cultivation of this very important article. Very advantageous propositions have been made to many of our citizens by a gentleman who is in possession of a secret for dressing flax without rotting, and who has had, for two years past, an establishment in successful operation on the North River.

The flax is received from the farmers after the seed is taken off, without any other preparation, at $15 per ton, *cash down.* Very judicious farmers say that at this price a *neat profit of from 12 to 18 dollars may be realized from an acre of land,* and this with the double advantage: 1st of being relieved from the unhealthy and troublesome process of rotting and dressing; 2d, of being sure of a ready market, where they can instantly realize a reward for their industry The owner of this new system is willing to locate himself amongst us in a central situation, provided he can be sure of obtaining for the first year the *produce of at least two hundred acres of flax land.* He offers as guarantees of the performance of his engagements, securities of the first respectability in New-York, and references in Paterson and the place where he now resides. He has already made engagements with several respectable landholders in Elizabethtown, Woodbridge, &c. amongst whom are Major Kean, president of the Essex agricultural society, Mr Rd. Townley, Maj. Edgar of Woodbridge, &c.

As the time for sowing flax is at hand, it is important that the attention of our agriculturalists should be immediately directed to this subject, in order to induce this gentleman to establish himself in this region, particularly as this branch of business may be conducted to a very considerable extent. He can sell his flax dressed, 20 per cent. cheaper than any other.

At the exhibition of the New York Agricultural and Mechanical Society, held at Albany in 1826, he received the premium for the best process of dressing flax without rotting.

[Rahway, N. J. Advocate.]

CULTURE OF SILK.

The public attention has been often called, of late, to the culture of silk. Statements have been made on good authority, through the medium of the press, which induce us to believe, that the Mulberry tree is congenial to our climate, that the silk worm may be raised, and that the important article of silk may be profitably produced in any desirable quantity among us. It has been said, that the profits, arising from the culture and manufacture of this article in one town in Connecticut, during last year alone, were more than $40,000! If this be true, the farmers in this vicinity might devote a part of their land and attention to the production of this article, more profitable than any thing else. It is known to many of our readers that the mulbery tree and silk worm have been cultivated in this country, and that some fine specimens of sewing silk, manufactured from the native material, have been produced. Miss Blodget and Miss Wright of Tyngsboro', and Miss Fitch of Framingham, have at different times obtained a premium from our County Agricultural Society, for their successful efforts in raising and manufacturing this article. How long and how much their attention has been devoted to it, and what success has attended their labours we are unable to say. We are equally ignorant of the particular method they have pursued. Considerable skill and attention is doubtless requisite to insure success in this business. We have been told those who have made the experiment are satisfied with its utility. When properly made, it has uniformly been successful. [Yeoman's Gaz.]

The following recipe for ink will be found to be superior to that published last week, as it contained an essential omission:

Into a quart of soft water put 5 ounces best Aleppo galls, broken into small pieces—Let this stand exposed to the air (but secure against the dust) for 5 days. Then add 2 ounces gum arabic, let it stand 5 days longer, then add 2 ounces copperas and a piece of Indigo the size of a chesnut, after which it will soon be fit for use.

CANKER WORMS.

These most troublesome visitants infest the orchards in this vicinity to an almost unprecedented degree. On visiting a neighbor's orchard a day or two since, we saw an innumerable quantity of these worms scattered over all the trees. Our farmers are tarring their trees, and taking such measures as are in their power, to prevent their pernicious influence, but it is feared they will destroy most of our usual quantity of fruit. We should be pleased if some one would communicate to us the most effectual method to destroy them.

Concord Gazette.

Redheifer outdone.—An impostor by the name of Greensburg Baxter has been for some days practising successfully upon the credulity of the multitude by the exhibition of a (nominally) self moving water wheel. A number were found sufficiently credulous to be gulled into a belief, that perpetual motion was discovered; and a company was forthwith formed; and the shares all taken up at once. It is stated that so great was the infatuation, that the shares actually rose from a trifle to one thousand dollars. Suspicion was excited at a meeting of the directors on Thursday evening, and they determined upon inspecting the mysteries of the machine on that very night, instead of yesterday morning, when Mr Baxter was to have exhibited it, or rather run off with his money, leaving it to exhibit itself. To the solicitations of the stockholders he gave nothing but evasions—and they determined to force open the door of the building where it was exhibited, and the key to which, he pretended was lost. Upon prying up the floor, a crank, pump, flywheels, &c. were discovered and the mystery at once solved. The rage of the curious was tremendous, and they proceeded at once to the house of the impostor, whose wife denied that he was in—the police officers were sent for, and the cunning artist safely lodged in Bridewell. [N. Y. Times.]

Panther Hunt.—The Detroit Gazette relates that an elderly emigrant in the county of Washtenaw, discovering what he suspected to be the tracts of a panther, invited sixteen young woodsmen to assemble with their rifles and hunt the animal. They surrounded the wood, approached the centre, and succeeded in driving him to a tree.—He was shot by several balls, but did not fall until a bold young man climbed the tree and threw him down. The son of the old gentleman who had discovered the track, first came near, and taking the panther by the tail, he raised it at arms length, and having examined it for a moment,—"Dad," said he, "this is our old Cat!" "Poh," said the old man, "that can't be—'tis twice as large as our old cat." "Look for yourself," said the son. The thing was then subjected to the old gentleman's examination, who was reluctantly forced to admit "that it was our *old cat!*"

It is asserted by naturalists of the herring, that if suffered to multiply unmolested, and its offspring to remain undiminished for only 20 years, the whole would be many times greater than the bulk of the earth; and that a single cod-fish will produce, at one time, if they escape depredation, a number equal to the whole population of England.

A boy in England lately destroyed himself from his curiosity to feel hanging sensations. Poor fellow!—those sensations are always indescribable, if felt.

(Selected for the American Farmer.)

HORTICULTURAL ITEMS.

From Loudon's Gardener's Magazine for 1826.

Preservation of Apples in Winter.—Robert Donald thus describes his method and success in preserving apples, in the Gardener's Magazine:

"I had a trench dug five feet wide, one foot below the surface of the ground, and twelve feet long. I covered the sides and bottom with turf, the grassy sides upwards, and then filled the space with *Golden Knobs* and *French Crabs*, about 2½ feet deep in the centre, sloping to the sides; I then covered them close with turf, the grassy side next the fruit, to keep them clean. I next had the ridge covered with mould a foot thick, to keep out the frost and exclude the external air. In the end of April I had them taken out, in fine preservation. I again last autumn kept 50 bushels in the same way, with equal success."

Charcoal dust, the refuse of a charcoal pit, applied to the ground half an inch thick, and moderately mixed with the top soil, has been found a complete preventive of the depredations of the grub, of mouldiness in onions, and the clubbing in the roots of cabbages and cauliflowers.

Loddige's Nursery, at Hackney, near London, contains more than 8000 species, exclusive of 2000 varieties of plants. The trees and shrubs are said to exceed in number those of any other collection in the world. Of the acer (Maple,) there are 27 varieties; crætagus (thorn,) 47; fraxinus (ash,) 32; pinus, (pine,) 40; quercus, (oak,) 40; rosa, (rose,) with its varieties, 1450; salix, (willow,) 192; ulmus, (elm,) 20, &c.

Covent Garden Market.—The following abstract of the prices of forced and other vegetables in the London market, which are quoted from Loudon, cannot fail to excite surprise:

Feb. 7. Asparagus 10 to 12s per 100. Apples 16 to 20s per bushel.

Feb. 21. Cucumbers 21s per brace.

March 21. Colmar Pears 1*l.* 1s per dozen, and thought cheap. Strawberries 3s per oz. Sweetwater grapes £2 2s and upwards per lb.

April 24. Grapes 24 to 30s per lb. Strawberries 2s per oz. Apples 24s per bushel.

April 18. Young Potatoes 2s 6d to 4s per lb.

May 16. Cherries 12 to 16s. per lb.

June 3. Garden *snails* 1s. per doz. English *frogs* 1d each; *snakes* 4d each; *leeches* 10 to 20s per hundred.—*See Gardener's Magazine, p.* 216, 348.

Important fact in regard to grasses.—Any certain soil, says Curtis, will maintain a greater, and produce more nutritious produce if cropped with a number of different species of grasses, than it maintains and produces if cropped with only one or two species. This is a curious and important fact, and which has been unnoticed in previous works on the subject, as well as neglected in practice. If an acre of good land is sown with three pecks of rye grass, and one peck of the clovers or trefoil, 470 plants only will be maintained on the square foot of such land; if a larger quantity of these seeds is sown, whether of these two species or of any other two, the extra plants vegetated, (which will certainly appear at first, if the seeds are good) will decay in a short time, leaving blank spaces to be filled up with weeds or spurious grasses; or in fact, plants of different species, supplied by the soil, manure, or neighbouring hedges. But if, instead of two species of grasses, eight to twenty different sorts are sown on the same soil, or that now alluded to, a thousand plants will be maintained on the same space, and the weight of produce in herbage and in hay increased in proportion.

It has been remarked by farmers that if oats and peas are sown together, each in sufficient quantities for a crop, the product of each will be as great as if it had occupied the ground wholly. The only way in which I can account for this fact, as also that quoted above from from Curtis, is upon the theory of Grisenthwaite, that different species of plants take up different qualities of food from the soil; that what is indispensable for the perfection of one, is not necessary to, or taken up by another; that each requires a specific or particular food.—Indeed, this is amply recognized in the rotation of crops. A succession of the same crops will inevitably deteriorate, unless the soil upon which they are sown, is annually supplied with the specific food which they consume. We see this principle further illustrated in the alternations of spines which are constantly taking place in our meadows and in our forests. In Gloncester, Eng. the sainfoin will abide in the chalk soils ten years; after which the same ground will not grow sainfoin till ten other years have intervened. *(Marshall.)* In Holland it is considered unsafe to sow flax oftener than once in ten or twelve years. Grisenthwaite, it may be remarked, contends that a rotation of crops is not necessary; but this is only on the supposition, that the specific manure consumed by the crop is annually restored to the soil by the cultivator. It is well known that a young apple tree will not grow well where an old one has died or been dug up; yet a tree of another species may thrive well there. Nurserymen, if they understand their business, never plant a species of tree where the same kind has been taken up, until the ground has been well manured and cropped two or three seasons.

The facts stated by Mr. Curtis are particularly important to grass husbandry. Grasses, like other plants, have their particular seasons of growth.—There are several species which start with the first appearance of vegetation, and which blossom in April or May. Others start later, grow vigorously after the first have become stationary, and flower in succession, in June, July and August. Others preserve their vigour and growth until vegetation is checked by the frost of autumn. A pasture possessing these different kinds, some of which are in vigourous growth in every part of the grazing season, must possess a manifest advantage over that which has but one or two kinds, which only shoot with superfluous plenty in spring, in midsummer, or in autumn, independently of the considerations suggested by Mr. Curtis, that the number of plants, and the gross product, will be more than doubled: it affords a luxuriant growth, and abundance of nutritious feed, *at all times*. It is this property which gives a peculiar value to old pastures. In Great Britain they are estimated a third more valuable for the dairy than pastures newly laid down; because they contain many grasses, some of which luxuriate at every season of the year. By sowing the many kinds of grasses which they contain, a new pasture will attain the value of an old one, the second or third year after seeding. A better attention to our indigenous grasses, and the introduction of more from abroad, would very much further the interests of American farming. J. B.

A ship loaded with stores and provisions has just sailed from Philadelphia for Greece.

From Yeoman's Gazette.

TO THE CULTIVATORS OF BARLEY.

I last year addressed you, on the subject of Barley, and particularly advised you to procure and sow clean seed. I was induced to do this, knowing that so many of us, have sowed bad seed, and been so inattentive to keeping our barley clean and pure, that the barley from Maine and New Hampshire, had obtained a decided preference over ours, in the markets of Boston and New York. I did not pretend to be able to direct you, in the best mode of cultivation—but only to remind you of a fact which I had received, from the Brewers of N. York, and from Mr. Laird, and Mr. Sowdon in Boston, and it seems you did not much regard my suggestions, for very little of either clean, or foul was sowed, in either of the Counties of Essex or Middlesex, and it is a fact which ought to create some surprise, that since the 1st November, 1826, *thirty thousand bushels of barley* have been imported into the port of Boston, to wit, from Bremen in Germany 27,500 bushels, and from Smyrna in Turkey 2500 bushels;—this quantity might well have been produced in the County of Middlesex alone, and probably have saved $15,000 or $20,000, which went out of the County to pay for this barley.—Must there not be something in our husbandry which ought to be reformed! Can barley be grown cheaper in Germany than we can grow it! The soil is said to be fertile, but the air cold, and it must be owing to the patient industry of the Dutch that thy are able to send us barley, when it must come charged with a duty of 15 per cent, and the freight, and commissions of the merchants. There is probably 3000 barrels of flour brought from the South, and consumed in the County of Middlesex, annually, which must cost us not less than $15,000: now as we have a fine soil and climate for barley, we ought to be able to send them as much annually, as will purchase that flour; this would appear to be a fair exchange of commodities, and give encouragement to the coasting trade, to carry them each way, and can we engage in a better culture! The increased demand for beer, is a subject of congratulation, and if encouraged, may in time, drive out that vile poison, New England rum, which now pervades every place, in our dwellings, at the taverns—in the fields—in the stages—the breath of every one is tainted, with this vile poison—it is then no less our interest than our duty to encourage the introduction, and use of malt liquors. The increase of breweries, in Massachusetts, promises much for the barley culture, and we shall be likely to find a more ready market, and *get cash* too, for our barley than for any other grain we can cultivate. Whether the seed from Smyrna, and Bremen, will be the best to sow, I am not able to inform you. Seed carried from North to South generally succeeds well. Boston is in latitude 42, Bremen is in latitude 53, consequently colder than Boston, or Massachusetts; and it would appear, that Bremen barley might succeed well in Middlesex County. Smyrna is in latitude 38, and consequently much warmer than our climate—hence it appears that barley succeeds in a variety of climate, but there may be other things besides climate, to be taken into the calculation. Mr. Breed, a merchant in Dock Square, invites purchasers to buy of him, for seed—and I understand he sells for 90 cents the bushel. Good barley of well approved quality is sold in Worcester for $1 the bushel. I have deemed it proper at

this time, to make these suggestions for your consideration. We farmers seldom write on these subjects, but claiming to be an enlightened class of yeomanry, we ought to be more communicative about things relating so directly to our interest.

A Middlesex Husbandman.

DR. FRANKLIN'S THEORY OF NORTH-EAST STORMS.

Dr Franklin had hoped to observe an eclipse of the moon at Philadelphia, but was prevented by a north east storm that commenced at seven in the evening. This he afterwards found did not occur at Boston till eleven, and upon enquiry, he had reason to suppose, it passed to the north east at the rate of about 100 miles an hour. The manner in which he accounted for the current of air's commencing at the point of compass opposite to that from which it appeared to proceed, was as follows:

"I suppose a long canal of water, stopped at the end by a gate. The water is at rest till the gate is opened; then it begins to move out thro' the gate; and the water next the gate is put in motion and moves towards the gate and so on successively, till the water at the head of the canal is in motion, which is last of all. In this case all the water moves indeed towards the gate; but the successive times of beginning the motion are in the contrary way, viz. from the gate back to the head of the canal. Thus to produce a north east storm, I suppose some great rarefaction of the air in or near the Gulph of Mexico; the air rising thence has its place supplied by the next more northern, cooler, and therefore denser and heavier air; a successive current is formed, to which our coast and inland give a north east direction."

The correctness of the above theory of Dr Franklin has been confirmed by later observations in Europe as well as in America.

CELERIAC.

In the last report of the transactions of the London Horticultural Society, we find a paper on the cultivation on what is represented to be a delicious esculent, called Celeriac, or *turnip-rooted celery*. It is cultivated extensively in Denmark and Germany, but as yet is little known in England. The roots are from three to five inches diameter; sliced they are excellent in soups, or may be eaten with vinegar as a pleasant winter sallad. The Germans prepare the roots by boiling, till a fork easily passes through them, and when cold they are used with oil and vinegar; when boiled, the coat of fibres of the roots ought to be cut away, and the roots placed in *cold water* on the fire, *not* in boiling water. The roots are also excellent, stewed in rich gravy. Perhaps some of our enterprising horticulturalists will introduce a vegetable which promises so well.

PUBLIC SPIRIT.

Mr E. Dusar, of Philadelphia, has lately imported from France, a large quantity of the most approved Mulberry plants and seeds, which he, as well as John Hare Powel, and Chandler Price, Esqrs. are cultivating at the village of Hamilton, near Philadelphia, for the patriotic purpose of aiding and encouraging the growth of silk in this country. Mr Dusar has also imported many thousands of the Silk Worm Eggs, and it is said to be necessary to attend to the changing of these, as in certain plants which degenerate from too long continued cultivation in the same ground.

TO FREE MOLASSES FROM ITS SHARP TASTE, AND RENDER IT FIT TO BE USED INSTEAD OF SUGAR.

Take twenty-four pounds of molasses, twenty-four pounds of water, and six pounds of charcoal, coarsely pulverised; mix them in a kettle, and boil the whole over a slow wood fire. When the mixture has boiled half an hour, pour it into a flat vessel, in order that the charcoal may subside to the bottom; then pour off the liquid and place it over the fire once more, that the superfluous water may evaporate, and the molasses brought to their former consistence. Twenty-four pounds of molasses will produce twenty-four pounds of syrup.

This method has been employed on a large scale with the happiest effects; the molasses became sensibly milder, and can be employed in many articles of food; though in dishes, where milk is used, or for cordials mixed with spices, sugar is to be preferred.—*English pa.*

TO MAKE ECONOMICAL WICKS FOR LAMPS.

When using a lamp with a flat wick, if you will take a piece of clean stocking or other cotton rag, and shape and adapt it to the tube or receptacle for the wick, it will answer the purpose as well as the cotton wicks which are sold in the shops.

English pa.

MANAGEMENT OF RAZOR STROPS.

Most razor strops are spoiled by being left too dry; a drop or two of sweet oil, frequently added to the strop would remedy this: and after using the strop, passing the razor on the inside of a warm hand gives the smoothest and finest edge; putting the razor in warm water makes it cut very keen, and perhaps nothing makes a better razor strop than crocus martis, with a little sweet oil rubbed well on leather with a glass bottle.—*Ibid.*

CHERRY TREE GUM.

The gum that exudes from the trunk and branches of the cherry tree is said to be equal to gum arabic. Hasselquist relates that during a siege more than one hundred men were kept alive for two months nearly, without any other sustenance than a little of this gum taken into the mouth sometimes and suffered gradually to dissolve.—*Ibid.*

DESTRUCTION OF INSECTS.

As the season of vegetation approaches, a remark upon the application of Tobacco water in the destruction of insects, may not be amiss. In the process of preparing tobacco for use, a liquid is finally expressed from it, which is very cheap, and highly destructive to animal life. This mixed with three to five parts water, is found to be an effectual remedy, for the aphis, caterpillars, and similar insects which infest fruit trees.

CLARIFICATION WITH CHARCOAL.

The effects of charcoal in clarification are both curious and important. They were first noticed by M. Lowity of Petersburgh, and have for the most part been amply confirmed by succeeding observers, although the precise cause of these remarkable changes has not been satisfactorily ascertained. All that is essential for this purpose is, that the charcoal should be in fine powder and very dry; hence the only preparation requisite is to pulverize some well burnt common charcoal, and then heat it in a covered crucible to a glowing red, till it ceases to give out an inflammable vapour. If it is not employed immediately, it ought to be kept in a ground stopped glass bottle, and may then be preserved unimpaired to any length of time. The effects of this prepared charcoal are very striking. Being mixed with common vinegar or any kind of wine, a thick froth rises to the surface, and the liquors after filtration are found to be as limpid as water. The filthiest and most putrid ditch water is in like manner rendered perfectly clear, inodorous and insipid; and rancid oils are also deprived of their smell and taste by repeated filtration through this prepared charcoal. Hence also its peculiar efficacy as a dentifirice; it is sufficiently hard to remove concretions from the teeth without injuring the enamel, while it neutralises and destroys for a time any fœtor which may arise from a carious tooth.—*Rees Cyclopedia.*

GARDENING.

Little time ought now to be lost in preparing new and old gardens for early spring crops. See that the fences are in good order. Hogs and cattle soon find out a faulty pannel, and will not fail to take advantage of it; and a whole season's work may be destroyed for want of a few hours work at the fence.

Next to a good fence, it is indispensably necessary to have a sufficiency of suitable manure; without this, in the soils of this country especially, labor is vain. With a portion of well rotted stable dung, Lime is the most powerful and most suitable fertilizer of our soils, with which we are acquainted. If the soil be moderately deep, a half bushel of slacked lime may be evenly spread over every twenty feet square. If the soil be sodden and clayey, a moderate coat of coal ashes, sand or the black coal dirt, well known here, will be of signal benefit. The liming must not be repeated for several years.

The life and soil of a garden, after it is well manured, is to have it well worked. If it is a new lot, let it be ploughed and cross ploughed, and well harrowed; if an old one, it ought to be dug at least two spades deep, if the soil will admit of it, and be well turned up and pulverised in the digging. It is an injurious and slovenly practice, too common here, to scratch over the surface of the earth a few inches deep. The consequence is, plants put forth their roots and very soon meet a hard unfertilized stratum, which they cannot penetrate, and quickly become puny and sickly from want of room and nourishment; and being so near the surface of the earth, the least drought kills them out-right. It is then a subject of wonder and surprise, what can be the matter,—and the poor soil or climate, or both, has to bear all the blame of the laziness or inattention of the Gardener.

It is all important to have the best seeds. The fruit will assuredly partake of the nature of the seeds. If you sow seeds of poor, unprofitable kinds, your produce will be of the same description

As we are writing for the information of new beginners, we shall be excused enumerating some of the plants and herbs which ought to find a place in every kitchen garden.

Esculents.—Beans, Peas, Cabbage, Carrots, Potatoes, Beets, Turnips, Indian Corn, Tomatos, Squashes, Spinach, Parsnips, Onions, Leeks, Cucumbers, Nasturtion, Okra, Egg Plant, Cauliflower, Asparagus, Artichokes, Peppers, Horse Radish, Scorzonera, &c.

Sallads.—Celery, Chives, Cress, Lettuce, Endive, Mustard, Parsley, Radish, Shallot, &c.

Herbs.—Anise, Basil, Coriander, Caraway, Chamomile, Lavender, Marigold, Marjoram, Mint, Sage, Savory, Thyme, &c.

In addition to the ordinary garden fruits of Apples, Peaches, Plums, Gooseberries, Currants, &c. &c. we would especially recommend the cultivation of the Grape. The vine will form a Beautiful and highly ornamented shade, and the fruit a delicious dessert. Or if you have space and time to cultivate it to greater extent, you may save, besides abundance of fruit for the table, a glass of good wine for yourself and a friend; and all this may be procured with less cost than is devoted to the purch ase of that abominable stuff, whiskey. Perhaps we owe an apology to our readers for applying so homely an epithet to this latter very general beverage of the country, Whiskey; but we abominate and despise this stuff to a degree bordering upon perfect hatred, and do not like to let slip an opportunity for giving it a bad name; and if our word would banish it the country, not a drop should pollute the soil of this continent for at least a thousand years to come.

It is too generally supposed that the Grape is difficult to raise, and laborious to cultivate; neither of these suppositions are well founded. It may be raised and cultivated almost with as little expense of money and labor as any other fruit. After selecting suitable kinds, but little skill and attention are required. Our soil and climate is well adapted to the purpose; in proof of this we need but remark the abundance of wild grapes which flourish and bear luxuriously in all quarters around us.—And here we would observe that several kinds of these are well worth cultivation. The large white fox grape, common here, is little inferior in sweetness and flavor to some of the Foreign cultivated Grapes, and has the advantage of being a native, and congenial to the soil and climate. The small chicken or winter grape is another kind which makes a most delicious preserve. We cannot, however, go further into the subject at present, but will endeavour to devote a future paper, or two, exclusively to the culture of Grapes.

Gardening is too much neglected in this state. It is considered, in the country, a petty concern, and abandoned to the care of women and children. We desire, if possible, to claim for this subject, suitable attention. The produce of a garden will afford a family many comforts and luxuries; and what contributes more to the value and beauty of a house, than a neat and productive garden? Cultivating a garden is a healthy exercise for the sedentary, and a pleasing recreation for the laborer. It leads to industry, neatness, economy and good order. If every dwelling house had a good garden attached to it; it would, at least in our estimation, raise the value of the state 25 per cent. But we have heretofore expatiated upon this point, and may not, perhaps be excused going over the ground again.—*Pottsville Journal.*

CLARIFICATION SOMETIMES INJURIOUS.

Clarification is often found detrimental when used to prepare vegetable decoctions or infusions for medical purposes; and hence is a much less frequent process in the Materia Medica than formerly. Thus if syrup of poppies be clarified till it becomes quite limpid, it loses almost all its narcotic power, and is, as a medicine, little better than simple syrup.—*English pa.*

NEW ENGLAND FARMER.

BOSTON, FRIDAY, APRIL 6, 1827.

SIGNS OF THE SEASONS.

Mr Editor—What are the signs of the seasons? Shall we have an early spring?

Of the buds we shall learn from the Roxbury Farmer.—What indications are there from other circumstances?

The wild geese have been seen to migrate early this season to the north—and the little toads (as I call them) with a full bladder of wind, like a bagpipe under their throats, made the bushes and lowlands resound with their harmony, as some call it, on the 27th of March.

Are these indications? and if there are any others, will you let us know it.

Yours, Weatherwise.

IMPORTED TREES AND PLANTS.

Mr. Prince in his Linnœan garden, New York, has among his collection of foreign trees, a species of Pine, several species of the *Banksea*, two of *Eucalyptus*, and more than a hundred other species of trees and shrubs, all natives of New South Wales, and expects, in a few days a *Teak* tree. He has in the press, a catalogue of the plants, &c. belonging to his hot house, which will be distributed as soon as they are printed.

SALES OF FRUIT TREES, SHRUBS, &C.

A sale of Horticultural collections made by Mr Shaw, lately returned from Europe took place in New-York last week. It comprised a choice and rich assortment of French and English Fruit Trees, Ornamental Fruit Trees, Vines, Shrubs, and Plants, &c., selected from the most celebrated nurseries and vineyards in France and England.

MELON *(Cucumis Melo.)*

Seeds brought from the Southward produce the best melons, and the seeds should occasionally be renewed by a fresh supply from that quarter.

Mr *Miller* says they should be three years old before planting, and that those which will swim in water should be rejected.

The ends of the runners, and the fruit last formed, says Mr *Deane*, should be taken off, in order that the fruit first formed may have more nourishment, grow larger, and arrive to greater perfection.

A sandy loam, with a southern exposure, is best for melons. A good manure to be put under them, when planting, is an old compost made of good loam and the dung of Neat-cattle or Swine.

PUMPKINS.

Pumpkins, if steam boiled, are a rich food for swine; the seeds should be taken out, as they prove injurious to those animals. They are valuable, as affording an early supply of food for feeding horses and fattening all sorts of cattle in the fall and fore part of the winter, before the ruta baga crop should be used.

To save the seed pure, plant the several kinds at as great a distance from each other as possible. The summer and winter squashes, if they flower near together, will degenerate; and the neighborhood of a pumpkin will deteriorate the future progeny of both.

RED PEPPER.

It should be transplanted into beds, where it is to grow, the last week in May. It should be put in rows, two feet apart, and the plants sixteen inches from each other, in good rich garden mould, well mellowed. The plants should be prepared for transplanting by sowing the seed in a hot bed, placed in a small box, and covering it one-fourth of an inch deep, about the last week in April. This hot bed is made by laying twelve inches of new horse dung in the bottom of the box, and covering it with six inches of good garden mould. If any freezing or very cold weather should happen after the plants come up, let the box be covered with a board until the weather changes.

It should be hoed as often, and in the same manner as cabbage. The pods or capsules must be picked off and strung up in a garret, or other dry room, about the last of September, or, at any rate, before the fall frosts.

SAVORY.

It should be sowed about the first of May, in rows eighteen inches apart, and treated nearly like onions. Hyssop and thyme may be treated in the same manner.

SAGE.

It should be sowed in a small bed, the first of May, and be transplanted where it is to grow, when the plants are one year old. The ground should be somewhat dry, and well manured.

OYSTER PLANT.

The salsafy, or oyster plant, is a vegetable of easy production, and universally eaten, when introduced to the table. It resembles a small parsnip in its appearance. It is raised annually from seeds, requiring no more care than the carrot. It bears a tolerable crop. In Europe it is eaten both boiled and fried. In this country it is parboiled, and then fried either in butter or without. In its taste, it so strongly resembles the oyster, that when sliced, and fried in butter, it can scarcely be distinguished from it. It is in eating from November to May. Like the parsnip it will stand out the whole winter.

CRESS.

Cress, or Pepper Grass, is very good in salads along with lettuce and white mustard. It should be sown in drills, pretty thick (as should the white mustard) and cut young. A small quantity, in the salad-season, should be sown every ten days, and slightly covered.

The last number of the North American Review contains articles on the following subjects.

New Documents concerning Columbus—Travels in La Plata and Chile—Life of Theobald Wolfe Tone, and the Condition of Ireland—Kent's Commentaries on American Law—Policy and Practice of the United States and Great Britain in their Treatment of Indians—Mrs Hemans's Poems—Critical Notices—Quarterly List of New Publications—Index.

Mr Parmentier, proprietor of the Horticultural Garden at Brooklyn, presented at our office yesterday, some monthly strawberry vines raised in this place, *in full bearing*. He states they are easily cultivated, and if protected from the weather, will afford fruit every month.

N. Y. Gazette.

Connecticut River.—The distance from the source to the mouth of this river in a straight line is 275 miles; following the meanderings of the stream, the distance is nearly 400 miles.

"*R. I. American.*"—Mr. Hallet, late Editor of the Providence Journal, has undertaken the editorial department of this paper. Mr Hallet has long been favourably known as an editor, and we think the American under his management will assume a high rank among its contemporaries.

BRIGHTON MARKET, April 2.

Number of Cattle 300, including 50 which remained unsold last week. The Beef cattle were generally of a better quality than last week. Sales from $4 50 a 5 50. Working oxen and milch cows, dull—50 remained unsold. Sheep 270—No sales—$4 was offered for 170 very fine wethers. Swine 70—no sales—4 1-4 cents offered by the quantity. [Patriot.

A friend at Northampton has sent us the following recipe for pickling Cucumbers, which he states he has found to answer well,—from his own experience.

Make a strong brine, and boil it, and when the Cucumbers are fresh from the vines, put them into the brine when hot, let them lie till they become contracted, and then put them into cool brine made in a similar manner and renew the brine with salt in which they are scalded, and skim the surface while heating. In this manner they will keep for years, and when freshened for vinegar, they may be put into a brass or copper kettle, filled with water, heated hot, but not boiled, and then cool six or eight hours; then change the water and heat it again, and repeat it until they become hard and green as when on the vines.

Composition of an Unchangeable Cement.—The following cement has been used with great success in covering terraces, flat roof, lining basins, soldering stones, &c. and it every where resists the filtration of water; it is so hard that it scratches.

It is formed of *ninety-three* parts of well burnt brick or clay, and *seven* parts of litharge and of linseed oil. Nothing can be more simple than its composition, or the manner of using it. The brick and litharge are pulverized, the latter must always be reduced to a very fine powder; they are mixed together, and enough linseed oil added to the mixture, to give it the consistence of thin plaster. It is then applied in the manner of plaster, the body that is to be covered being always previously wetted with a sponge. This precaution is indispensable, otherwise the oil would filter through the body, and prevent the mastic from acquiring the desirable degree of hardness. When it is extended over a large surface it sometimes happens to have flaws in it, which must be filled up with a fresh quantity of the cement. In three or four days it becomes firm.

Method of Preserving Fruit.—An English Journal recommends the use of dry pit sand, for preserving pears and apples. Glazed earthen jars are to be provided, and the sand is to be thoroughly dried. A layer of sand an inch thick is then placed in the bottom of the jar; above this a layer of fruit, to be covered with a layer of sand an inch thick; then lay a second stratum of fruit, covering again with an inch of sand. An inch and an half of sand may be placed over the uppermost row of fruit. The jar is now to be closed and placed in a dry airy situation, as cool as possible, but entirely free from frost.

Clay Paint to destroy Insects, &c.—A correspondent of the Caledonian Horticultural Society recommends *clay paint* for the destruction of insects and the mildew on fruit trees. The instructions are, that you take a quantity of the most tenacious brown clay that can be obtained; diffuse it among as much soft water, as will bring it to the consistence of thick cream or paint; pass it through a fine sieve or hair-search, so that it may be made perfectly smooth and unctuous, and free from any gritty particles. With a painter's brush dipped in the clay paint go carefully over the whole tree, the young shoots not excepted. This layer when it becomes dry, forms a hard crust, which, enveloping the insects closely, completely destroys them, without doing the smallest injury either to the bark or buds.

I have for several years past applied the clay paint to the buds of my grape vines. The advantage to them seems to arise from the clay retaining the moisture upon the shoots and buds for a greater length of time, when watered with the syringe, by which the buds are always kept in a kindly state of moisture.

From the simplicity of the above method, I doubt not there are many who may not think very highly of it; but all I request is, that a fair trial may be given to it. I have had the pleasure of seeing it very generally adopted in my neighbourhood by gardeners, who ridiculed it at first.

The syringe I use has brass noses fitted to the end, with holes of different degrees of fineness, so that water may be thrown in large streams or as fine as dew. [Repertory of Arts.

Rose Bushes & Grape Vines.

For sale at the house of Samuel Downer, in Dorchester—80 Hundred Leaf Rose Bushes—90 do. Province, or Cabbage—10 Four Seasons do—300 Damask do—30 Burgundy do—6 Austrian do—25 Marble do—10 Tuscany do—100 French do—8 Lagerstoæmia Indica, or Crape Myrtle—200 Grape Vines, (white Sweet Water)—Snow Ball Bushes—white Lillies—red and white Lilacs—50 gallons double and single distilled Rose Water, made from all damask roses. April 6.

Further supply of Seeds.

Just received at the Farmer office and Agricultural Establishment, No 52 North Market street, Boston,

Commodore Porter's Valparaiso Squash, (introduced by Commodore Porter, on his return from the South Seas, grows large, and is a delicate and fine Squash.)

Lucerne, Yellow Locust seed.

Fine Family Pumpkins.

A few pounds of the celebrated Altringham Carrot Seed This seed was originally from Altringham, Cheshire, England. It has been raised a few years by Mr PRINCE of Roxbury, and several other gentlemen in the vicinity of Boston, who speak of it in high terms. This seed was procured from Mess. Thorburn & Son.

Orchard Grass Seed.

A few bushels of Foul Meadow Grass Seed.

Early Golden Sioux Corn—ripens in 65 days.

Sweet or Sugar—best for boiling ears.

A great variety of Beans and Peas, by the bushel or smaller quantity.

Carolina Water Melon—Pine Apple, Green Citron, and Nutmeg Melon, Canteloupe Melon.

Mangel Wurtzel, large White Norfolk Turnip, Ruta Baga &c.

A few small boxes of Garden Seeds, assorted for family use. Each box contains forty-five different kinds, including Peas, Beans, Sweet Pot Herbs, and every vegetable usually raised in a Kitchen Garden. Price $5,00 per box.

Fruit and Forest Trees.

N. DAVENPORT has for sale at his Nursery a large variety of Fruit Trees; also 300 Rock Maples, in a young and thrifty state.

A list of Mr Davenport's trees will be found in the New England Farmer, vol. iv. page 312.—Orders for trees may be left with JOHN B. RUSSELL, Publisher of the New England Farmer, No. 52 North Market street, and with French & Davenport, 713 Washington street.—Trees will be delivered in Boston, and payment for the same may be made to Mr Russell.

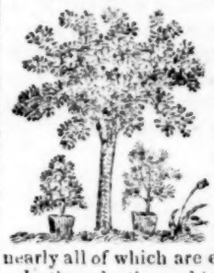
Apple Trees.

For Sale, about one thousand thrifty Russeting and Baldwin Apple trees, part of them two, and a part three years growth, from the buds. Please apply to

Roxbury, March 28. E. CRAFTS.

2250 Bushels of Barley, of a superior quality, for seed, and in lots to suit purchasers.—Now landing from Brig Sultana from Smyrna, and for sale by EBENEZER BREED, No 6½ Dock Square. March 9.

Linnæan Botanic Garden and Nursery.



The subscribers give notice that they have been appointed sole agents for this vicinity, for the Linnœan Botanic Garden and Nursery, at Flushing, Long Island. This Nursery is well known, and contains the most extensive collection of Fruits, Ornamental Trees, and Plants in America. The Fruits have been selected by actual investigation of their merits, and nearly all of which are engrafted from bearing trees.

In the selection, which has been the particular pursuit of Mr PRINCE and his father for more than half a century, he has spared neither pains nor expense, and such as did not possess particular merit have been rejected and their accuracy has been tested by the best authors of the age.

Catalogues may be obtained gratis of the subscribers, and orders left at the New England Farmer office and Agricultural Establishment, No. 52 North Market street, (if from a distance, post paid) will meet prompt attention. JOS R. NEWELL,

JOHN B. RUSSELL.

JAMES BLOODGOOD & Co's

Nursery at Flushing, on Long Island, near New York.

IN behalf of the proprietors of the above nursery, the subscriber solicits the orders of horticulturists who may be desirous of stocking their gardens and fields with fruit trees of the finest sorts and most healthy and vigorous stocks the present autumn.

BLOODGOOD & Co. *attend personally to the inoculating and engrafting of all their fruit trees*, and purchasers may rely with confidence that the trees they order will prove genuine.

The subscriber, agent of the above nursery, will receive orders for any quantity of

FRUIT AND FOREST TREES,
FLOWERING SHRUBS,
AND
PLANTS.

And the trees will be delivered in this city at the risk and expense of the Purchaser; the bills may be paid to him.

The reputation of this nursery is so extensively known and has been so well sustained that I take leave to refer those in want of trees to any of the Horticulturists in this city and its vicinity, and if ocular demonstration is desired, I invite those who wish to be thus satisfied to examine the trees in my garden at Dorchester procured from this nursery for three or four years past, some of which are now in bearing, all in a healthy and vigorous state.

Catalogues will be delivered gratis on application to ZEB. COOK Jr.

Rogers' Building—Congress Street.

Our list of Prices Current, which we have been obliged to omit for a few weeks, will soon be resumed.

MISCELLANIES.

OUR OWN FIRESIDE.

Dear in the morn's soft blowing gale
Is budding May ;
Sweet in the wild-rose scented vale
The scattered hay ;
Dear is the early evening star,
The lover's guide :
But dearer still, and sweeter far,
Our own fireside.

Dear is the linnet's lively song
That cheers the grove ,
Sweet is the breeze that wafts along
The sigh of love ;
Dear to the sailor's heart the call
Of land descried ;
But, ah! more dear, more sweet than all,
Our own fireside.

Prize Poetry.—Some years since, a Mr. Dickson, who was Provost of Dundee in Scotland, died, and by will left the sum of one guinea, to a person to compose his epitaph upon him ; which sum he directed the three executors to pay. The executors, thinking to defraud the poet, agreed to meet and share the guinea among themselves, each contributing a line.

The First gave—

"Here lies Dickson, provost of Dundee ;

The Second—

"Here lies Dickson, here lies he ;

The Third was embarassed for a long time, but unwilling to lose his share of the guinea, at length vociferously bawled

"Hallelujah, Hallalujee,',

which completed the epitaph.

The real Perpetual motion discovered.—While others have their intervals of leisure, the printer has none ; while the tired laborer seeks an early repose—the merchant throws aside his books and bargains and enjoys the social fireside in an evening at home—the manufacturer loses the bands that drive his complicated machinery—the farmer drinks his generous cider from the old fashioned silver or pewter mug, (as the case may be) handed down from his sires, and cracks his nuts and jokes around the blazing hearth—while these are partaking the enjoyments of relaxation, and acquiring new vigor for the labors of the succeeding day—the printer is at his case picking up little bits of lead with letters stamped on them, or labouring with his brain and pen to elicit something that shall please his readers of the morning, or correcting proof sheets by the fading light of a lamp, until that light begins to blend with the tinges of early dawn. Such are the occupations of the printer and the editor, and when the dishes for one morning's course are served up—the pressman has closed his labor of striking off the impression, and the assistants have folded, directed and mailed the papers for the day, then comes the time to commence new preparations, mental and manual, for anotner publication.

[Providence Journal.]

Indians in this Commonwealth.—A very interesting report has been made respecting the Indians of this Commonwealth. The committee represented the whole number to be about 1000. In Grafton, Worcester county, there are a few of the Hassanamisco tribe : in Canton, about a dozen ; at Dudley, half that number ; at Middleborough, about 15 or 20 ; at Dartmouth, from 8 to 12, of the Troy Indians : at Malden, 4 ; at West Stockbridge, 3 or 4 ; at Holliston, 3 ; Natick, about the same number ; in the Counties of Barnstable and Dukes County, 692—In addition to these, there are two small remnants of aborigines on the Vineyard, amounting to about 24. The Marshpee, Gayhead, Christiantown and Chapyequiddie tribes have schools, which were established by the society for propagating the gospel among the Indians, in North America, and exhibited to the committee very favourable specimens of their improvement.

[Salem Observer.]

Coloured Cotton.—At an annual cattle show of the South Carolina Agricultural Society, held on the 23d of February, a letter was read from Mr J. W. Watson, dated at Guayaquil, accompanying a present of a parcel of cotton seed of a new kind, the production of Peru. The cotton is naturally coloured ; the plant is perennial. It is raised from the seed in a kind of nursery, and afterwards transplanted and set in rows. It grows to nearly the same height as the peach tree, and produce for five years. The writer is of an opinion that it might be successfully cultivated in the United States. One variety of it is of a light brown color, with a pretty good staple, and in his opinion would make excellent nankeens.

Twenty-five hundred bales of Cotton were landed at the wharves in Savannah, from different parts of the state, during the 48 hours previous to the 10th inst.

Letters from London, of Feb. 8, say great importations of Cotton are to be made from Bombay this year. It is thought India Cottons do not make strong goods.

Florida Sugar.—Sugar has been produced on the plantation of Col. Domett, in Florida, which is pronounced to be superior to the best Havana Sugar. From about 35 acres it was expected 30 hhds. would be raised.

Nothing annoys an enemy more than kindness. It is an arrow that generally hits the mark. It is the most severe, yet the most noble mode of treatment.

SUGAR PLANTATIONS.

A Louisiana paper states, that Gen. Wade Hampton has three sugar plantations on the Mississippi, below Donaldson, upon which 300 hands are employed who make this year 1000 hhds. of 1280 lbs. each, worth in New-Orleans, at the ordinary price of 7 cents per lb. $89,600. The General however, shipped his own sugar to the northern markets, estimates his nett revenue, this year, from Louisiana plantations, at $100,000.

Judge Carlier has on the Mississippi, opposite to Donaldson, 70 acres of cane, hands employed 30, quantity of sugar made 120 hhds. weighing each about 1200 lbs. worth say $10,080.

Jos. Bourgeois, on the Bayou Lafourche, about 28 miles below Donaldson, 40 arpents of cane, hands employed 12, quantity of sugar made 40 hhds ; weighing each about 1000 lbs worth say $2,800.

P. Aubert, about 40 miles below Donaldson on the Bayon Lafourche, 150 arpents of cane, hands employed 37, sugar made 160 hhds. weighing each about 1200 lbs. worth say $14,000.

Mr Editor—I was happy to observe in your last paper an article on the dirty condition of many taverns in New England. This is too true in some cases, but I know of no remedy unless tavernkeepers can *dispense with selling liquors.* The bitters bottle brings in dirt sufficient to manure a small farm. It is a pleasure to accommodate the cleanly traveller and the town business man, but the *tavern sot* is detestable. *March* 19.

Kenrick Nursery.

FRUIT AND FOREST TREES for sale as usual near the Brighton Post Office.—The Nursery contains a good varietyof English Cherry Trees ; and of Pear trees, from which gentlemen who seasonably apply can obtain samples of several of Mr Knight's new sorts, so highly recommended in the Agricultural Journal. Also many thousands of budded apple trees of superior kinds, good size, and allowed by all to be very thrifty and handsome. Several thousands of budded Peach trees, consisting of a choice collection of about 40 of the best sorts discovered in gardens or the market ; the peach trees are from 5 to 8 feet high, and the buyer has his choice at 30 cents each ; there are likewise plenty of Apricots and Nectarines.

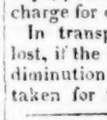
Of good sized Ornamental trees, the Flowering Catalpas, and Horse Chesnut—the Mountain Ash—Weeping Willow—Silver Fir—Larch—Sugar maple—Butternut, &c. Currant bushes,—the common red of all sizes, by the dozen, hundred, or thousand, on moderate terms.—Also the large Dutch White, and Red ;—the Champaine and the Black.—Red, White and Damask Rose bushes.—Senna, Gum Acacia, English grapes,—Red and White Antwerp Raspberries, &c.

This Nursery, within six miles of Boston and so easily viewed, stands in no need of that incessant praise, the interested and artful lavish on some distant Nurseries, which they well know are located in a wrong direction for supplying people in these Northern States. For it is an established maxim, of which they cannot be ignorant, that trees of rapid growth ought not to be robbed of their roots in the fashionable way and removed from a mild to a colder situation,—but the reverse. However, Yankee sagacity is not easily outwitted, hence experienced Agriculturists as far south as Rhode Island, give a decided preference to trees from Northern Nurseries.

Orders addressed to J. & W. Kenrick, and sent to the Brighton post office, or left at the office of Dana & Fenno in State street, will be duly attended to ; and trees will be packed in clay and matts for shipping when ordered , but distant gentlemen should always employ some agent to receive and pay for them. On Saturdays, packed trees will be delivered in Boston free of charge for conveyance.

In transplanting one year's growth is frequently lost, if the trees happen to survive, by an unreasonable diminution of the roots, therefore special care shall be taken for their preservation. tf. March 9.

Fruit and Ornamental Trees, Shrubs, &c.



STEPHEN F. MILLS & CO. (late Prince & Mills) proprietors of the extensive nursery at Flushing, Long Island, near New York, offer their very *choice and select collection* of Fruit Trees of all the various kinds to which they not only give their *personal attention,* but which have the *still greater advantage* of being engrafted from bearing trees whose accuracy has been tested ; they therefore solicit with the fullest confidence the patronage of the public.

The Trees, Shrubs, &c. are in the most thrifty and healthy state—the correctness of every sale by them is guaranteed—and the same attention observed in the selection as if the purchasers were present.

Orders are solicited by the subscriber, Agent for the Proprietors, who will furnish catalogues on application. M23.6t HENRY L. BILLINGS, 18 India Wharf.

White Mulberry and Woad Seed.

George Murdock, No 14 Market Square, has received a quantity of the above named seed, of the last years growth, and of a superior quality, to sell by the quantity or at retail.

Also a general assortment of Garden Seeds. 6w

The Farmer is published every Friday, at $2,50 per annum, if paid in advance.